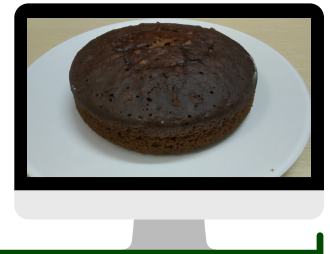


Chocolate Cake with 3 Ingredients



Ingredients for Chocolate Cake

- Bourbon Biscuit ☐ 240g [120 g each]
- Milk ☐ 1/2 cup
- Baking Powder ☐ 1 tsp

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Step 1 - Preparing Chocolate Cake Batter

- ☐ Take a pressure cooker and grease it with some oil.
- ☐ Spread some flour over it and remove excess of it, if any.
- ☐ The spreading of flour helps avoid the sticking of cake batter at the end of the cooking process.
- ☐ Take 240g of any chocolate biscuit of your choice.
- ☐ Break them into pieces.
- ☐ Grind it to get a coarse powder.



- ☐ Now, the chocolate batter is ready for the following process.
- ☐ Pour it into the cooker and tap the cooker to make the batter spread evenly.
- ☐ Mix it in one direction.
- ☐ Add 1 tsp of baking powder.
- ☐ Whisk it till you get the smooth consistency in the batter.
- ☐ Now pour 1/2 cup of milk gradually and mix it.



Step 2 - Preparing Chocolate Cake Batter

- ☐ Pre-heat the Tawa for 5 minutes. Place the cooker over the Tawa.
- ☐ Placing the cooker over Tawa avoids burning the cake at the bottom.
- ☐ Cover and cook it for 25-30 minutes with low heat and without weight.
- ☐ Ensure that the cake is cooked well.
- ☐ Now the chocolate cake is ready to serve for your special occasion!

